

# Imagine

## CRUISES

Can you imagine...

### Seated & Plated Menu

*(Choose two from each course to be served alternately)*

#### Entrée

Smoked Salmon, leek & fetta tart

Thai style Beef salad with baby corn, assorted herbs and sweet chilli dressing

Prawn, bean & cherry tomato salad with coconut dress & mangoes (seasonal)

Smoked chicken, paw paw & potato fian with kaffir lime crème fraiche

Spinach gnocchi, sautéed Roma tomato, garlic, fresh Basil and olive oil,  
with char-grilled ciabatta fingers and shaved parmesan

Baby prawn cocktail with tomato-coriander salsa & guacamole mayonnaise

#### Mains

Chicken breast with red capsicum glaze and basil-pinenut pesto

Beef tenderloins and field mushrooms on Shiraz jus

Double roasted pork on a caraway & apple glaze

Lamb noisettes with hot tomato relish & rosemary jus

Braised lamb shank, red wine tomato jus, rocket mash & long green beans

Barramundi Fillet with Thai-style coconut and kaffir lime cream broth, with  
Asian vegetables & fragrant rice

#### Dessert

Mixed berry and port Melange tart with vanilla bean icecream

Chocolate mud cake and raspberry coulis with cream

Crème caramel and marinated orange

**\$40pp**  
**(minimum 70)**